



First Course

Tomato-Basil Soup

Artisanal Greens ~ Classic Herb Vinaigrette

Caesar Salad ~ White Balsamic Caesar Vinaigrette

Panko Encrusted Shrimp ~ Thai & Mango Dipping Sauces, Cucumber Slaw

Entrees

Sauteed Snapper Piccata ~ Haricots Verts, Herb Roasted Fingerling Potatoes,
Lemon-White Wine Butter

Grilled Center Cut Filet of Beef ~ Mashed Potatoes, Red-Wine Demi-Glace

Crab Cake ~ Loosely Packed Lump and Backfin Crabmeat, Red Pepper-Sweet Corn Cream

Vegetable Plate ~ Seared Cauliflower ~ Farro Risotto
with Lightly Pickled Root Vegetables & Walnuts

Desserts

Chocolate Almond Torte

Key Lime Tart ~ Sweet Cream

\$56 per person, plus tax & gratuity